

Kaufman, Straus & Co.

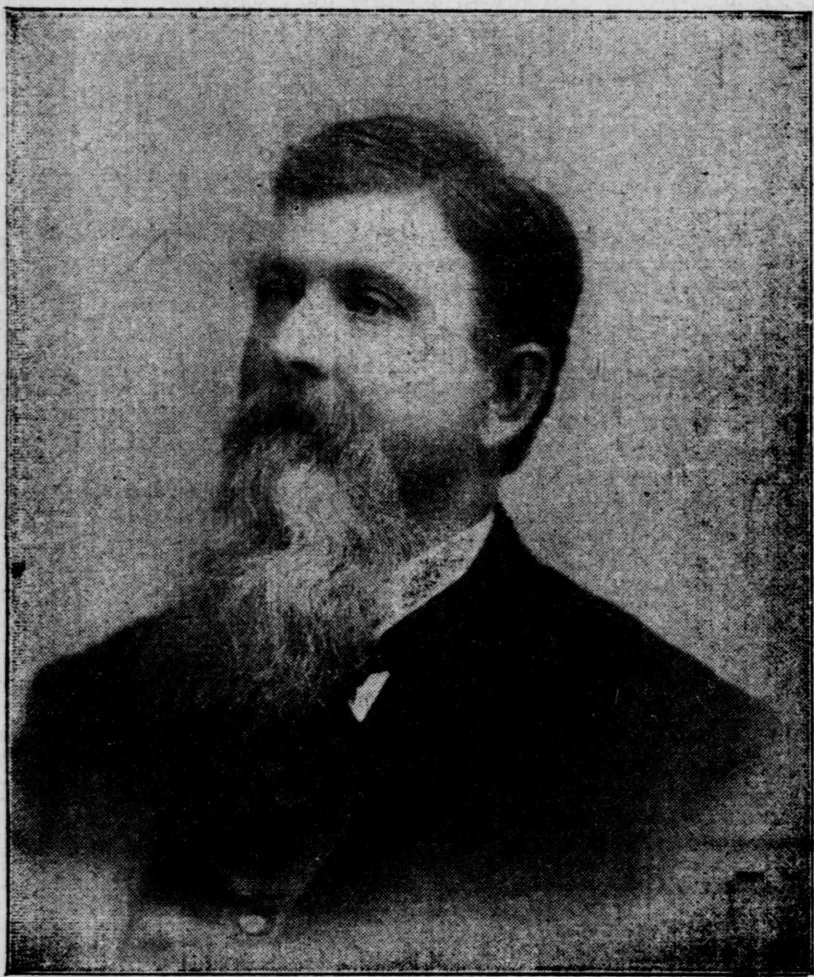
One Hundred New Suits Added To The \$25 SALE

This sale has awakened the enthusiasm of scores of women, and we find it necessary to add new values to the event. We offer the rest of the week Women's Tailored Suits that were marked to sell at \$35, \$38 and \$40 at the one price **\$25.00** for your choice

Better Values Were Never
Offered You

Kaufman, Straus & Co.,

LEXINGTON, KY., Central Kentucky's Greatest Department Store



CANCERS CURED.

I guarantee a cure in every case I undertake. Reference—any citizen of Paris. Address me at Paris, Ky.

W. R. SMITH, LOCK BOX 531

A letter from Mr. Allen Hanna, of Shelby County, Ky., a nephew of the late Hon. Mark Hanna, of Ohio, states that he is entirely cured of the cancer on the neck, and highly recommends Dr. W. R. Smith.

DE-STYLE SHOP

Is the Only Place For

Fine Ladies' Tailoring

We have men for Ladies' Tailoring, and not women. Look what you get when you come to the DE-STYLE SHOP—We guarantee perfect workmanship and satisfaction. Note the address and when you go shopping in Lexington you will have no trouble in finding a High-Class Ladies' Tailoring establishment, and all prices reasonable.

Don't wear ready-made suits—come and let us show you how to look nice and wear tailor-made clothes.

227 EAST MAIN STREET,

LEXINGTON, KENTUCKY.

RIVAL OF RADIUM

CONFERENCE OF SOLAR SCIENTISTS BREAKS UP WITH ANNOUNCEMENT.

Journey at \$25,000 Expense to See Three-Minute Eclipse from Mount Wilson.

Los Angeles, California — With the breaking up of the conference of solar scientists held on Mt. Wilson last week and the departure for various points today of the wise men who took part in its deliberations, comes the announcement of several phenomena under investigation by observers of the world.

Perhaps most startling and important is the search for the definition of cronium to be prosecuted by the Rev. Father A. L. Cortie, director of Stonyhurst College observatory, who is sent by the British government to Vanau Island, in the Tonga group of South Sea Islands, where he will observe the sun's eclipse on April 28, 1911.

Father Cortie is one of the most eminent authorities on the sun's corona. He is traveling 25,000 miles to observe the eclipse, which will be total for a period of three and one-half minutes. For this purpose the British government has appropriated \$25,000.

"The nature of Cronium is unknown to science," said Father Cortie. "It was found in the ultraviolet spectrum of the sun's corona taken by Prof. D. W. Dyson of the Royal Observatory of Scotland."

"It is to confirm the observations of Prof. Dyson and also the observations of Maj. E. H. Hills of London, who before me have headed British eclipse expeditions, that I am sent into the South Seas."

"I will endeavor to obtain new lines in the solar spectrum in ultra-violet by which we may develop new chemicals nearer the line showing the presence of cronium."

"How will scientists be able to discover the substance on earth corresponding with cronium?" was asked. "We do not know whether we will be able to discover it," replied the British savant. "Although it is a pretty well established theory that whatever is found on the sun is found also on the earth, we may be baffled by cronium. That mysterious substance does not appear in the spectra of the sun proper. Or at least, there have as yet been obtained no spectra showing its existence."

"How powerful cronium is it is hard to say. It may make radium, earth's most powerful substance, a pigmy in comparison. It may be equal in power and less hard to obtain than radium. It may be a part of radium or radium a part of cronium."

Another interesting phenomena which science is seeking to unravel is the apparent movement of the Milky Way into the sun.

Another phenomena is to be observed in the twin star of Sirius, the dog-star, which has been discovered by observers on Mt. Wilson. The twin bodies, one dark and the other light, are each twenty times greater in mass than the sun. Mt. Wilson observers believe that Sirius and its dark neighbor are revolving about each other in the same manner as the metal spheres on the governor of a steam engine.

REAL ESTATE INVESTMENTS.

A New York paper, in tracing the history of a valuable piece of real estate in that city, finds that in 1805 the tract sold for \$25,000. In 1844 it was sold under foreclosure proceedings for \$47,500. In 1852 it sold for \$60,000. In 1865 it was acquired for business purposes at a cost of \$410,000 by a corporation which made extensive improvements. The assessment of 1910 fixes the value of the land, exclusive of improvements at \$1,750,000. It is likely to be placed on the market at an early date and probably will sell for something like the price of a gold mine in active and successful operation.

Similar instances of tremendous increases in value may be found in any of the large cities of the United States. In fact, there is scarcely any city of appreciable size which cannot make a proportionately surprising showing with respect to desirable tracts of real estate. If the span of human life were longer a man might invest a very modest amount of capital in real estate and go along about his business with the comforting assurance that he would some day be a millionaire. Inasmuch, however, as the hands of the clock of time may not be turned back, the "good things in realty investments are for those who have energy and judgment and who possess or can command working capital."—Louisville Courier Journal.

Nodd—I can tell you, old man, I am feeling pretty good this morning; we just got word that my wife's family is coming to spend Christmas with us.

Topp—Good! Way good over such a calamity?

"Well, you see, if they weren't coming to us, we should have to visit them."

Mildred—Papa, I am going to make mamma one of those three-dollar center-pieces that the Woman's Home Jabber says can be made at home for seventy-five cents.

Papa—(remembering past years)—Certainly, dear! Here's ten dollars. That ought to be enough to cover the expense.

BAKING THE APPLE

RIGHT METHOD KEEPS JUICE IN THE FRUIT.

Should Be Basted With Very Sweet Water—Some Excellent Recipes for Preparing This Reliable Dessert.

The baked apple is one of the most convenient, reliable, and agreeable of our easy and highly excellent desserts or side dishes, but there are baked apples and bakes apples. Some have little or no virtue in them because the taste has been cooked out instead of in. To baste the apple with a liquid that is largely sugar, flavored with apple juice, is one of the ways of keeping taste in. To cook the apple in considerable water, basting or not basting, is likely to cook considerable taste out.

This time of year the sweet apple may be obtained for baking and it is an excellent luncheon or even breakfast dish eaten in milk, plenty of it—apples and milk instead of bread and milk. If an apple is not sweet it should be genuinely sour and crisp, or it is not good for baking.

Baked Apples with Butter and Sugar Sirup.—Four medium sized apples, one-half pound of sugar, one ounce of butter. Remove core from apples and place in a pie tin; fill opening with sugar and butter and bake slowly until done. Take them out carefully and place them on a platter. Place tin of juice on stove and add the remainder of sugar and butter and boil, stirring constantly until it becomes light brown. Add boiling water to make it the consistency of thin jelly and pour over apples. Serve warm.

Baked Apples, Creole Style.—Pare and core six tart apples; fill the cavities with sugar, lemon juice, and water. Bake until tender, but not broken. Remove to a serving dish, fill the center with jelly or marmalade, and pour any liquid left in the baking dish over them. Beat the whites of two eggs until dry, then gradually beat in two tablespoonfuls of powdered sugar, then cut and fold in two tablespoonfuls more, adding one-half teaspoon of vanilla extract and one-fourth teaspoon of lemon extract. Press the meringue on the tops of the apples, using a forcing bag and star tube; let stand in oven moderately heated eight minutes. Serve warm.

Stuffed Baked Apples.—Core apples, fill center with sugar, place in a pan with a little water, and bake until tender. Place a toasted marshmallow with a few chopped English walnut meats in the center of each and serve cold with whipped cream.

Baked Apples.—Core but do not peel apples and place in covered dish containing water. On each apple put sugar and a little butter. These are practically steamed apples and delicious, the skin not being so hard as when baked. Keep covered until ready to serve. There should be a nice amount of liquid for each one.

Jellied Apples.—Wash and quarter apples, put in a crock with a half cup of water and two-thirds cup of sugar. Bake in a slow oven, pushing top layer down often. Let cook till jellied.

Tomato Jelly.

Strain the juice from a number of stewed tomatoes and cook over the fire for a quarter of an hour with a bay leaf and a sliced onion. To a pint of the juice add a tablespoonful of gelatine previously softened in a little cold water. Stir the juice until the gelatine is dissolved, take from the fire and strain after seasoning well with salt, cayenne and a dash of celery salt. Pour into a mould and put in a cold place until the jelly is firm. This may be served on lettuce with mayonnaise, or it may be used as a garnish for cold meats, in which latter case the jelly need not be poured into a mould but into a large shallow dish.

Devil's Food.

Boil one cup bitter chocolate, one cup sour milk, one cup brown sugar, set aside until cool. Beat to a cream one cup granulated sugar, one scant cup butter, add three eggs, well beaten, one cup sour milk. After this has been beaten add your cold chocolate, one teaspoonful vanilla, two and one-half cups of flour, sifted with teaspoonful baking soda. Be sure and use baking soda and not baking powder. Then beat all together. Bake in layers in a hot oven.

Sour Cream Pie.

One cupful of chopped apple, one cupful of seeded raisins, one cupful of sugar, one-half cupful of sour cream, one-half cupful of sour milk, one-quarter teaspoonful each of cinnamon, nutmeg, and cloves, one-half teaspoonful of salt. Peel apples and chop with raisins. Mix all together and bake in pie with cover.

To Clean Kettles.

New iron kettles may be cleaned by boiling in them a good-sized handful of hay. Let boil one hour, then scour with soap and sand. Fill again with clear water and allow it to boil. After this treatment they will not discolor anything cooked in them.

Cocoa Frosting.

One cup of pulverized sugar, two tablespoonfuls of dry cocoa, a small piece of butter, a scant gill of hot coffee. Cook all together and spread on the cake.

FOOD FOR A YEAR

Meat..... 300 lbs.
Milk..... 240 qts.
Butter..... 100 lbs.
Eggs..... 27 doz.
Vegetables..... 500 lbs.

This represents a fair ration for a man for a year.

But some people eat and eat and grow thinner. This means a defective digestion and unsuitable food. A large size bottle of

Scott's Emulsion

equals in nourishing properties ten pounds of meat. Your physician can tell you how it does it.

FOR SALE BY ALL DRUGGISTS

Send 10c., name of paper and this ad. for our beautiful Savings Bank and Child's Sketch-Book. Each bank contains a Good Luck Penny.
SCOTT & BOWNE, 409 Pearl St., New York



One of the Many Popular Shapes That We Are Showing.

A moderately priced one, too. If you are looking for "The" Hat you'll find it in our present handsome display of smart millinery.

We have made extra efforts this season to reach the idea of every woman and feel confident of your securing a satisfactory purchase here.

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Let us fill your
Prescriptions.
pure drugs and
prompt service.

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Druggists.

CHOLERA KILLS

Don't let this most destructive of all infectious diseases get a "grip" on your flock. A few drops of

BOURBON POULTRY CURE

in the drinking water cures and prevents Cholera, Limberneck, Roup and other existing forms of poultry diseases, and puts fowls in prime condition for egg-laying. One 50c bottle makes 12 gallons of medicine. Every poultry raiser should keep a bottle of this medicine on hand.

For Sale by W. T. Brooks, ostdaag

THRASHED—NOT THRESHED



Employment Agent — You say you used to thresh in Kansas—maybe I can get you a job on some farm. Applicant—You misunderstand me. I'm a school teacher.

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